

# pszeniczne ciemne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **11.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (51.1%)	85 %	4
2021 bestmalz				
Grain	Monachijski	2 kg (29.2%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (14.6%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (3.6%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gwoździe	Wheat	Liquid	100 ml	---